

Catered Foods

Catered food from an inspected and approved source. [19 CSR 30-60.090 (9) (D), 19 CSR 30-62.082 (5) (A)]

Reason

It is the provider's responsibility to ensure safe food is served to the children. Serving food from an approved source is one way to determine that food is safe to consume.

Correction Time Frame

At the time of inspection.

Safe food temperatures maintained during transport. [19 CSR 20-1.010 (7)]

Providers must ensure that catered food arrives at the proper temperature. When food arrives at the facility, the provider must take temperatures of hot and cold potentially hazardous foods. If the inspector is present when catered food is delivered, the inspector must record the temperature of hot and cold potentially hazardous food.

Facility using catered food exclusively shall have a hand-washing sink in kitchen/food service area.

Reason

Hands must be washed before serving food to children.

Correction Time Frame

Hand sinks must be installed thirty days after notification. New facilities must have them installed before they are initially approved.

Facility not using single service utensils exclusively meets applicable dish washing requirements as stated in sections that refer to Facilities with 20 or less.

Reason

If utensils and dishes are washed at the facility the proper dish washing equipment is required. Dishes not cleaned properly can spread disease.

Correction Time Frames

Within thirty days of notification. New facilities must have the proper dish washing equipment prior to initial approval

Food and food related items protected from contamination during transport.

Correction Time Frame

At time of notification.

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